

KISSES WITH CREAM FILLING

Bake that special someone in your life some delicious Kisses with Cream Filling!

EASY	5 MINS	20 MINS	4

Ingredients

- 240g Duck River Butter, softened
- 1 cups icing sugar
- 1 tbsp arrowroot
- 1 cup (170g) Four Roses Self Raising Flour

Instructions

1. Preheat oven to 150°C. Line a baking tray with baking paper. Cream 115g of butter and 1 tbsp of icing sugar together until pale and creamy.
2. Add arrowroot and flour, and mix until combined. Roll a heaped teaspoon of mixture into a ball and place on the baking tray.
3. When all the mixture is rolled, press each little ball gently with a fork.
4. Bake for 10 to 12 minutes. Cool completely. Store in an airtight container.
5. To make the cream filling - whisk 125g of butter until creamy. Then add 1 cups of icing sugar and whisk until fluffy.
6. Spread the cream filling on one ‘kisses’ and top with another.
7. Dust with icing sugar to serve.